

# Chor Bizarre

Opens Windows To India



*Celebrating  
25 Years*

Chor Bizarre, New Delhi

*Celebrating  
18 Years*

Chor Bizarre, London

The Great Indian Rope Trick

# Chor Bizarre

India's Restaurant

India even today evokes clichéd visions of elephants on the streets, snake charmers, Maharajas in their palaces and several other romantic, mystic images - courtesy books and Hollywood. To really understand India in all its hues, one needs only to walk through its bazaars and none is more representative of India in all its dimensions as the “*Chor Bazaar*”.

Every city in India has its own special “*Chor Bazaar*” which translates literally as “Thieves Market”. All kinds of wares find their way here with or without the consent of their owners! From furniture to fabrics, pearls to periodicals, carpets to cutlery... With antique tables as counters for coal irons, colourful street food vendors, grandfather clocks jostling with stereos, bangle sellers and old jewellery sharing space with auto parts, the “*Chor Bazaar*” captures the spirit of India in all its eclectic irreverence.

This was our inspiration for a path breaking Indian restaurant located on the crossroads of Old and New Delhi. We coined the name with a pun on the word “*bazaar*” and “Chor Bizarre” New Delhi was born. One of India’s most celebrated restaurants since 1990, in 1997 it opened its doors in the midst of the grandest *bazaar* of them all – Mayfair, London and more recently at Lavasa (near Pune, India).

At Chor Bizarre we have hand picked a collection of furniture, tableware and curios to catch your eye and explore beyond the boundaries of your own table. In the past, we have been called “a museum”, “an attic”, “really clever” and “quite eccentric” – all descriptions that we feel sum up the essence of Chor Bizarre. Part art, part kitsch, part imaginative, part contrived, the interiors of Chor Bizarre have been put together with India’s finery, frivolity and sheer joie-de-vivre in mind. You shall find décor with distinct imperial touches which over time have become integrally Indian too. In our restaurant, “nothing matches” but over time, we hope “everything gels”.

They say that you could travel the length and breadth of India and not repeat the same dish at any meal. Thus, any restaurant’s claim to represent Indian cuisine in all its diversity would face a formidable challenge. So, just as we did for the décor, we collected the most interesting recipes from different parts of the country to make your gastronomic journey complete. The Chor Bizarre menu features a large repertoire of vegetarian dishes, ‘*Tak-a-Tak*’ *tawa*, *chaats* (street cooking) in addition to some other typical *bazaar* fare.

Our chefs have endeavoured to stay true to the actual origin of each regional dish, honestly recreating flavours that one would normally associate only with home cooked food. We bring authentic Indian cuisine in a setting that is unabashedly Indian.

Welcome to Chor Bizarre – India’s restaurant.

## PLAYFUL STARTERS



### *Thoda: The game of Butt Archery*

*One hill community of Northern India, engages periodically in the seemingly mindless sport of targeting the derrières of fellow tribesmen. As they re-enact ancient fables, the entire village gathers around in a merry festive mood and old scores are settled as arrows are sped towards the well padded behinds of friends. The winner breaks the bow of the loser.*



### *Elephant Polo*

*Polo originated in India and elephant polo is a playful variation on it. The game itself is said to have started several centuries ago as a battle training exercise for cavalry - Each side then used to be a 100 players strong!*



### *Badminton*

*Colonial India, especially ladies of the time enjoyed a game of Poona, as it was called. British Army officers had adopted the game around 1870 and in 1873, the Duke of Beaufort helped export the game to England at his country estate at Badminton, which name then stuck.*

The starters on this page and the following two pages are more than you would see on most menus. Snacking before, during and after meals is the national pastime of India, if not the national sport. So try the colourful options that the Indian bazaar offers. Most Indian families would "steal" from each other's plate in any case, so do join in...

#### **DAL KA SHORBA**

**£ 5.00**

A traditional, light & flavourful mixed lentil soup.

#### **PAKORAS**

**£ 8.00**

Assortment of batter fried vegetables, served with homemade green chutney, tomato and white radish salad.

#### **POMELO & GREEN MANGO SALAD**

**£ 12.50**

Citrus Pomelo & sliced Raw Mango tossed in sweet tamarind and crushed Peanuts.

#### **AMRITSARI MACHHI**


**£14.00**


Batter fried fish with ginger, carom seed & chillies served with home made curry cream.

Please ask your server to match your dish with a beverage.

If you have allergies or any dietary enquiries, please speak to your server prior to ordering.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.





 Slightly Spicy


 Red Hot

## THE GREAT CHAAT BAZAAR



*These tangy tongue teasers are probably the most popular street fare in India. Piquant and refreshing, some of the best Chaat is to be found in Old Delhi.*

-  **DAHI BATATA PURI** **£ 8.50**  
A cool and refreshing combination of crisp wheat shells - filled with chick peas, chilled yoghurt, chutneys, ginger and hot spices.
-  **PURANI DILLI KI PAPRI CHAAT** **£ 8.50**  
A cool and refreshing combination of crisp semolina and wheat biscuits - covered in chilled yoghurt, chutneys, ginger and hot spices.
-  **ALOO TIKKI CHAAT** **£ 8.50**  
Pan fried patties of mashed potatoes filled with spiced lentil and green peas, served warm, topped with yoghurt, tamarind and mint chutney.
-  **PUNJABI SAMOSA CHAAT** **£ 8.50**  
Samosas served traditionally with chana masala, yoghurt and chutneys.

 Slightly Spicy

 Red Hot

Please ask your server to match your dish with a beverage.

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## TANDOORI STARTERS



A style of cooking that was developed in the harsh and hardy North West Frontier Province and was spread by caravans travelling through the Khyber Pass from Samarkand. A development over spit roasting and barbecuing, the burning fuel was placed inside pots enclosed in earth, so that a little fuel could cook a whole meal.

Civilisation refined this creation of necessity into one of the most popular styles of cooking in the sub-continent.

### ACHARI PANEER TIKKA £ 13.00

Indian cottage cheese kabab in a pickle marinade.

### MALAI BROCCOLI AUR GOBHI £ 14.00

Florets of broccoli and cauliflower marinated in garlic flavoured cream, lemon & spices.

### GAZAB KA TIKKA £ 16.00

Bite sized chicken tikka prepared in a unique marinade of cheese & cream. It's Chor Bizarre, New Delhi's best-seller.

### TANDOORI CHICKEN £ 16.00

India's foremost offering to world cuisine needs no introduction.

### SEEKH KEBAB £ 16.00

Fine lamb mince kababs.

### SCOTTISH SALMON TIKKA £ 19.00

Velvety morsels of salmon flavoured with a blend of royal cumin and dill.

### TANDOORI LAMB CHOPS £ 26.00

Tender lamb chops marinated with fresh ginger and tandoori spices.

### THE STARTER SAMPLER (Non-Vegetarian) £ 26.00

Our assortment of three non-vegetarian delicacies. Two pieces of seekh kabab, three pieces of salmon tikka and four pieces of gazab ka tikka.


### THE STARTER SAMPLER (Vegetarian) £ 19.00


Our assortment of three vegetarian delicacies. Three pieces each of paneer tikka, pakoras & malai broccoli.



#### Kakori Kababs - The Legend of the Toothless Nawab

An Avadhi speciality, these Lamb Kababs are believed to have been created for an elderly Lucknow Nawab, whose geriatric problem of lacking the apparatus required for ingesting his Chef's creations, forced the palace 'Khansama' to pound the meat to such a paste that the luscious soft Kakori Kabab was born. The Nawab has passed away but the kabab lives on to delight us.

 Slightly Spicy

 Red Hot

Please ask your server to match your dish with a beverage.

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## ROYAL REPAST



*People from different cultures have diverse food habits. An Indian meal is ideally shared 'family style' by ordering a mix of dishes that are shared by all. To truly enjoy the Chor Bizarre experience we would highly recommend a "Thali". Serves One*

### **THE MAHARANI THALI (Vegetarian) £ 30.00**

A dainty silver platter consisting of papad, paneer butter masala, gobhi methi malai, baingan bharta, Bhojpuri aloo, dal Chor Bizarre, cucumber raita, zafrani pulao and naan. Tandoori broccoli is served as the starter and gulab jamun with vanilla ice cream as dessert.

### **THE MAHARAJA THALI £ 32.00**

A traditional royal platter with papad, chicken tikka masala, Kashmiri roganjosh, gobhi methi malai, Bhojpuri aloo, dal Chor Bizarre, cucumber raita, zafrani pulao and naan. Gazab ka tikka (Chicken) is served as the starter and gulab jamun with vanilla ice cream as dessert.

## TAK - A - TAK

### **VEGETABLE TAK-A-TAK £ 13.00**

Seasonal vegetables cooked on a hot plate with a tangy masala curry.

### **🌶️ CHICKEN TIKKA TAK-A-TAK £ 16.00**

Chicken tikka chunks cooked on hot plate with a tangy masala chicken mince curry.

### **🌶️ KEEMA TAK-A-TAK £ 17.00**

Lamb mince tossed with a tangy masala.

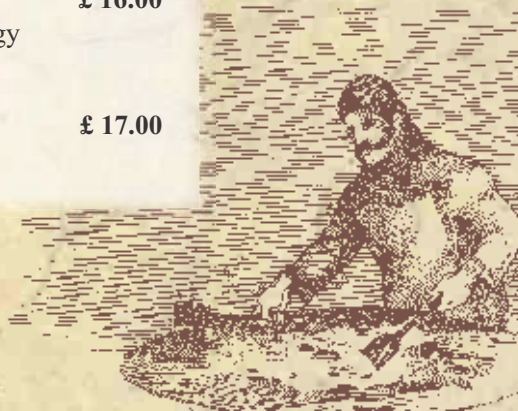
### **Tak-A-Tak**

*This style of cooking is named literally after the sound of the slicer on the griddle as the meats are cut on it "tak - taka - tak - tak!!" It is a method of cooking designed to preserve natural ingredients. Meats are cooked faster by cutting them into smaller pieces, so they aren't left on the fire too long. The nutrients so preserved, particularly iron, were supposed to strengthen the bodies of the tough Punjab warriors. We have created a special vegetarian selection too.*

Please ask your server to match each dish in your thali with wine or order one wine per thali.

If you have allergies or any dietary enquiries, please speak to your server prior to ordering.

🌶️ Slightly Spicy 🌶️🌶️ Red Hot



## VEGETARIAN MAIN COURSES




### Home made secrets


Quite possibly the only mirror in the world made from metal, its quality surpasses that of glass. Made of a process, known only to one family of artisans living in the town of Ernakulam, in Southern India, the secret is passed on within the family. Just like the recipes of some well known dishes.


*In addition to a non vegetarian main course each, an ideal Indian meal would consist of at least two vegetables and a lentil which two persons could share.*

**SHARABI KEBABI PANEER BUTTER MASALA** £ 14.00  
Paneer tikka cooked in a, rich and flambeed with brandy.


 **PAANCH MIRCHI KA PANEER** £ 13.50  
Juicy chunks of cottage cheese flavoured with five mirchis (peppers) – black pepper, white pepper, bell peppers, green & red chillies.

**PALAK MAKKAI** £ 11.50  
Finely chopped spinach and corn kernels prepared with garlic and tomatoes.

 **GOBHI METHI MALAI** £ 11.50  
Deep-fried cauliflower florets cooked with ginger, fresh fenugreek, green peas and fresh cream.

 **PUNJABI BAINGAN BHARTA** £ 11.50  
Roasted aubergine with green peas, spices and freshly chopped coriander.

**BHOJPURI ALOO** £ 9.50  
Dry potato preparation tempered with coriander seeds, ginger and green chillies.

 **PINDI CHHOLE** £ 9.50  
Chick peas cooked in a thick typical Punjabi sauce of mango powder and red chillies.

**DAL CHOR BIZARRE** £ 9.50  
Thick black lentils flavoured with tomatoes and cream. Simmered overnight on the tandoor.


**YELLOW DAL TADKA** £ 9.50  
Arhar dal tempered with cumin, garlic and green chillies.

### Jain Vegetarianism

*The Jain community in a profoundly spiritual yet practical manner, observes a philosophy of vegetarianism that is also a science.*

*'Everything is alive'... so they grade all things on levels of 'aliveness' - from flesh and blood to plants and bacteria. Since 'good Karma' & 'Ahimsa' are guiding principles towards the attainment of 'Nirvana', as the only alternative to starvation, guidelines are made out that indicate when the least harm is done to the things that are eaten.*

*In deference to our Jain guests, we would be happy to cook, with advance notice, some of the dishes in a separate vegetarian kitchen.*

 Slightly Spicy

 Red Hot

Please ask your server to match your dish with a beverage.

If you have allergies or any dietary enquiries, please speak to your server prior to ordering.

## Non Vegetarian Main Course



*It was not uncommon for some Royals in India to dispense with their retinue while on a 'shikaar' and rough it out in the wild during the hunt. Sometimes the catch of the day was cooked with materials borrowed from the huts of nearby villagers.*

*And then there was the Maharaja who even while importing his Scotch directly from source, was dissatisfied with the taste and the strength. His remedy - freshly shot quail and partridge immersed immediately in the barrel, to 'mature' the taste for the monarch.*

### **SHARABI KEBABI TIKKA MASALA** £ 17.50

Chicken tikka cooked in a rich tomato gravy flamed with brandy. Popularly called Butter Chicken, this is our New Delhi restaurant's twist to London's favourite dish - the chicken tikka masala.



### **CHICKEN CHETTINAD** £ 17.50

Chicken cooked in a hot sauce with a predominant flavour of pepper, aniseed and curry leaves. A speciality from the coastal region of Tamil Nadu.



### **METHI MURGH** £ 17.50

Tender cubes of chicken steeped in a fresh fenugreek and spinach sauce flavoured with ginger.

### **KASHMIRI ROGHANJOSH** £ 19.50

Lamb cooked in traditional Kashmiri spices.



### **LAMB YAKHNI** £ 19.50

Slow cooked Kashmiri spiced lamb in a yoghurt sauce flavoured delicately with aniseed, cardamom and cloves.

### **LAMB & ANJEER KOFTA** £ 19.50


Homemade Lamb Meatballs in tomato curry

### **KERALA FISH MOILEE** £ 20.00

Fish simmered in coconut milk and turmeric curry tempered with mustard seeds and curry leaves.

### **PRAWN BUTTER PEPPER GARLIC** £ 22.00

Succulent prawns gently simmered in a garlic and white butter sauce with freshly crushed black pepper.

 Slightly Spicy

 Red Hot

Please ask your server to match your dish with a beverage.

If you have allergies or any dietary enquiries, please speak to your server prior to ordering.



## ACCOMPANIMENTS BREADS & RICE




Perhaps you'd like to have an old recipe for Mango pickle.

From the Khwam Niamut - Chosen Recipes from the Nawabs Kitchen, Translated from the Persian circa 1839.

"Peel the Mangoes and divide them into halves, clearing them of their stones; then apply to them some salt; keep them in the sun for two to three days; after which clean them well with a cloth, then stuff them with some Garlic and Ginger, well sliced; also Culonjee (seed of onion) and tie them up with some thread, which preserve either in Vinegar, Urug-i-Nuanea, Mango Juice or Oil and keep for some days in the sun..."

|  |                |
|--|----------------|
| <b>LACHHA PYAAZ &amp; GREEN CHILLIES</b>   | <b>£ 2.25</b>  |
| <b>PAPAD</b><br>Roasted or Fried   | <b>£ 3.25</b>  |
| <b>CUCUMBER RAITA</b>  | <b>£ 3.75</b>  |
| <b>GREEN SALAD</b>   | <b>£ 3.50</b>  |
| <b>NAAN</b><br>Served plain or buttered.   | <b>£ 3.50</b>  |
| <b>GARLIC NAAN</b>   | <b>£ 4.50</b>  |
| <b>PESHAWARI NAAN</b><br>Naan stuffed with rich dry fruits.  | <b>£ 4.50</b>  |
| <b>TANDOORI ROTI</b>   | <b>£ 3.50</b>  |
| <b>STUFFED KULCHA</b><br>With your choice of filling - cheese, potato, onion or lamb mince.  | <b>£ 4.50</b>  |
|  <b>LACHHA PARANTHA</b><br>Layered Tandoori parantha served plain or mint flavoured.    | <b>£ 4.50</b>  |
| <b>BREAD BASKET</b><br>Assortment of butter naan, lachha parantha & kulcha   | <b>£ 10.50</b> |
| <b>STEAMED BASMATI RICE</b>  | <b>£ 4.75</b>  |
| <b>ZAFRANI PULAO</b><br>Saffron flavoured basmati rice.  | <b>£ 5.75</b>  |
| <b>VEGETABLE BIRYANI</b><br>Basmati rice cooked with vegetables. Served with raita and papad.  | <b>£ 18.00</b> |
|  <b>MURGH BIRYANI</b><br>Basmati rice cooked with chicken. Served with raita and papad. | <b>£ 20.00</b> |
|  <b>LAMB BIRYANI</b><br>Basmati rice cooked with lamb. Served with raita and papad.     | <b>£ 24.00</b> |

 Slightly Spicy  Red Hot

If you have allergies or any dietary enquiries, please speak to your server prior to ordering.

Please ask your server to match your dish with a beverage.

## PRIVATE PARTIES



We hope you enjoyed seeing the visuals and trivia on the preceding pages.

We would find our 'mismatched' design effort rewarding, if it persuades you to walk around the restaurant. Areas in the restaurant can also become private dining rooms for full day conferences, luncheon meetings and cocktail / dinner parties.

Our chefs can create innovative menus for you, including the Kashmiri Wazwan. Please check out our glamorous Bollywood Room in the basement which comfortably seats 20 while almost 30 people can mingle for an intimate party. Chor Bizarre can also be chartered for Saturday & Sunday lunches.

Chor Bizarre can also bring the very best of cuisine, service and style to your parties and events. Our menus offer the entire pantheon of Indian cuisine – from Kashmir to Kerala. From small sit down dinners of 30 to serving gourmet cuisines at events and weddings of up to 2000 guests, we can do it all.

The lamb and chicken we serve is Halal.

Nuts are used extensively in our kitchen. While some dishes of the menu do not contain nuts, traces of nuts may be found in the food served to you. Please ask your server for details.

*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*